Data Tables

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| Test/Flask | Condition | Fermentation observed | Gas produced cm3 |
| **Temperature**  A | Sucrose + Ice | 25min  Balloon did not inflate, the yeast did not grow. | 0 cm |
| 35 min.  No change. | 0 cm |
| 45min.  No change. | 0 cm |
| B | Sucrose + Room Temp | 25min  Not recorded. | - |
| 35 min.  Balloon has inflated, the yeast has started to expand. | 20 cm |
| 45min.  The balloon has risen and grown slightly more, the yeast bubbles have grown as well. | 22 cm |
| C | Sucrose + 40°C | 25min  The balloon has started to inflate, some bubbles were produced by the yeast. | 21.1 cm |
| 35 min.  The yeast continues to rise and the balloon gradually inflates. | 22.5 cm |
| 45min.  The yeast is slowly growing, and the balloon has expanded somewhat. | 22.9 cm |
| D | Sucrose + 80°C | 25min  The balloon has inflated slightly, the yeast hasn’t grown much. | 14 cm |
| 35 min.  The yeast has slightly grown, showing some bubbles in the balloon. | 15 cm |
| 45min.  The balloon has shrank, the yeast may has stopped growing. | 14.5 cm |
| **Water Activity**  E | 40°C + No Sucrose | 25min  There are no bubbles indicating fermentation | 2.5 cm |
| 35 min.  Missed | Missed |
| 45min.  There are no bubbles indicating fermentation | 2.5 cm |
| F | 40°C + 5 g Sucrose | 25min  Bubbles have reached the top of the flask and are in the balloon | 18 cm |
| 35 min.  Missed | Missed |
| 45min.  Bubbles have reached the top of the flask and are in the balloon | 23.5 cm |
| G | 40°C + 30 g. Sucrose | 25min  Bubbles have reached the top of the flask | 14.5 cm |
| 35 min.  Missed | Missed |
| 45min.  Bubbles have reached the top of the flask and are in the balloon | 21.5 cm |
| H | 40°C + 50 g. Sucrose | 25min  Bubbles have risen to the top of the flask | 14.5 cm |
| 35 min.  Missed | Missed |
| 45min.  Bubbles have risen to the top of the flask and are in the balloon | 20 cm |

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| Test/Flask | Condition | Fermentation observed | Gas produced cm3 |
| **pH**  A | 40°C + pH3 | 25min  N/A | N/A |
| 35 min.  Yeast has risen a small amount balloon is still flat | 14.5 |
| 45min.  Balloon inflated a small amount yeast is the same | 15 |
| B | 40°C + pH5 | 25min  N/A | N/A |
| 35 min.  Yeast has risen a considerable amount balloon has inflated the most out of the 4 not hanging substance in the baloon | 17.5 |
| 45min.the balloon is inflated all the way it is not hanging anymore some air was released through unknown passage substance in the balloon | 17 |
| C | 40°C + pH7 | 25min  N/A | N/A |
| 35 min.  The yeast has risen but the balloon is still hanging small amount of substance in balloon | 14.5 |
| 45min.the balloon has inflated all the way now and more substance is in the balloon yeast has risen more | 17 |
| D | 40°C + pH10 | 25min  N/A | N/A |
| 35 min.  The balloon is still not inflated all the way still hanging yeast has risen a small amount | 14.5 |
| 45min. balloon has inflated all the way substance in the balloon yeast has risen more | 17 |
| **Nutrient**  E | 40°C + 5 g. Fructose | 25min bubbles in the balloon | 17 cm. |
| 35 min. N/A | N/A |
| 45min. about the same amount of water left as dextrose | 22 cm. |
| F | 40°C + 5 g Dextrose | 25min more bubbling than maltose, less than fructose | 15.5 cm. |
| 35 min. N/A | N/A |
| 45min. about the same amount of water as fructose | 17.5 cm. |
| G | 40°C + 5 g. Sucrose | 25min least amount of bubbling | 14 cm. |
| 35 min. N/A | N/A |
| 45min. more fermentation towards end of experiment | 17.5 cm. |
| H | 40°C + 5 g.Maltose | 25min almost bubbling into balloon, but not as much as fructose | 15.5 cm. |
| 35 min. N/A | N/A |
| 45min. most water left at end of experiment | 20.5 cm. |